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VOL. XIV. NO. 4.

GREENVILLE, KY., THURSDAY, FEBRUARY 29, 1912,

Delicious Ways of Serving This Most Healthful and Wholesome of All Vegetables.

Boiled Rice Dumplings, Custard Sauce-Boll half a pound of rice, drain and mush it moderately fine: add to it two ounces of butter, three ounces of sugar, one-half saltspoon of mixed ground spice, salt and the yelks of two eggs; moisten a trifle with a tablespoon or two of cream. With floured hands shape the mixture into balls and tie them into floured pudding cloths, steam or boil 40 minutes and send to table with a custard sauce made as follows:

Mix together four ounces of sugar and two ounces of butter slightly warmed; beat together the yolks of two eggs and a gill of cream, mix and pour the sauce in a double saucepan; set this in a pan of hot water and whisk thoroughly three minutes; set the saucepan in cold water and whisk until the sauce is cooled.

Rice Pudding-Wash a teacup of rice and boil it in two teacups of water, then add while the rice is hot three tablespoons of butter, five tablespoons of sugar, five eggs well beaten, one tablespoon of powdered nutmeg, a little salt, one glass of wine, one-quarter round of raisins stoned and cut in halves, one-quarter pound of currants, one-quarter pound of citron cut into slips and one quart of cream. Mix well, pour into a buttered dish and bake an hour in a moderate oven,

Rice Meringue-One cup of carefully sorted rice boiled in water until it is soft; when done drain thoroughly, cool it and add one quart of new milk, the well beaten yolks of three eggs. three tablespoons of white sugar and fully secured. a little nutmeg, or flavor with lemon or vanilla. Pour into a baking dish and is served in the bowl, folded about and bake about half an hour. Let it with a napkin. get cold; beat the whites of the eggs, add two tablespoons of sugar, flavor with lemon or vanilla; drop or spread it over the pudding and slightly brown it in the oven.

## Potato Egg Is Something New and fill with the ments.

Is Tempting-New Recipe for Gingerbread.

Potato Eggs-Roast four or six large potatoes in the oven with their skins n; remove the insides, but keep the of the bowl. shape of the potato. Put the inside

toes) and salt and pepper to taste. paste one or two well-beaten whites of eggs and beat up all together. Fill the potato skins with the paste, first rolling boil steadily for four hours. If water each piece in beaten yolk of egg; then cook in the oven and serve as soon as the tops are well colored-ten to fifteen minutes.

Gingerbread—Put into a basin six pudding. ounces of fresh butter and half a pound of treacle. Warm thoroughly in the oven. In another basin put two breakfast cupfuls of flour, a tablespoonful of sugar, a teaspoonful of ground ginger, the same of mixed spice, and a teaspoonful of carbonate of soda. Mix, add the warmed treacle and butter, and enough warm milk to make a stiff batter. Bake in a moderate oven in a shallow, well-greased

#### Flying Angels.

Heat 24 small oysters in their own liquid, just enough to make the meat solid, then strain off the broth. Cut very thin 24 strips of bacon, three, inches long by one inch wide; cover them with English mustard mixed with Worcestershire sauce. Then put an oyster on each slice and wrap the oyster in this deviled bacon. Put six of these oysters on a metal skewer, sprinkle with bread crumbs and broil until cocked brown. Serve on on and pour melted parsley butter over them.

be an inexpensive one.

If one can afford pure cream for but the white sauce thoroughly cooked and the regular seasonings is very tional flavor. good.

#### Etuffed Eggplant.

Put four small eggplants in a saucepan of boiling water. When done put on a flat pan and cut in half. With a spoon take out the inside without breaking the skin and put it in a dish; add to it one egg, a thin slice of bacon minced very fine, a can of shrimps, pepper and salt. When well mixed fill the skins. Then sprinkle with break crumbs and small pieces of butter. Bake in the oven until a nice brown.

#### Corn Batter.

Put two teacupfuls of canned corn into a bowl, add two eggs, two tablespoonfuls of melted butter, one-half of a teaspoonful of salt, a dash of cayenne pepper, one-third of a teaspoonful of baking powder and about one-half of a teacupful of flour to make a drop batter. Drop by the spoonful this smoking hot fat. When brown drain on unglazed paper and serve at once.

Graham Leaf Cake. Two and one-half cups buttermilk (or sour milk), three and one-half cups graham flour, one cup brown sugar, one pound dates, cut; two level teaspoons soda pinch of salt. Makes two small loaves. Bake in slow oven thirty-five or forty-five minutes.

JOHN BULL'S COOKING OFFERS by way of making your business suc MUCH WORTH TRYING.

Beefstent: Pudding Is Dish That Would Go Well With the Growing Schoolboy or the Athlete-Potato Soup.

While the solid, savory platters beloved of our cousins over the sea combine badly with the dyspepsia-ridden stomachs that accompany American nervous systems, there are others for ager, which our national cuisine would be much the better.

Even the heavier combinations, as of ment and pastry, would be useful at times if prepared as they are in the best English kitchens. The golfer, the baseball player and the growing school boy, for instance, would welcome English beefsteak, pudding and would have to cause to regret the solidity of it aft-

This pudding requires a rich boiling. nastry made of five or six ounces of suct and half a pint of water or milk; or use one and a half pounds of flour. butter and water. Roll it out about a quarter of an inch thick and have the pudding dish well greased before lining it with the paste. The beefstenk must be good an tender. Cut it into the pudding dish with them, leaving, or mail order houses. however, enough space for the water which is to form the gravy.

Cover the tip with pastry, of course, and be careful to have the edges care-

It is steamed for four or five hours,

A variant of this dish is beefsteak and kidney pudding, a fine specimen of which requires two pounds of tender steak and two kidneys. Season the meats to your taste, using salt and

Cut the steak into pieces about an TWO RECIPES WORTH TRYING inch square and cut the kidneys into eighths. Line the dish as above and

Now pour on the water. Some cooks sprinkle in a little flour to thicken the gravy, but unless it is liked quite thick this is not necessary. Let the water come to within two inches of the riv

Moisten the edges of the crust, covin a hasin and add one or the top press two-crusts togeth safely and turn up the overhanging

> Wring out a cloth in hot water, flour it and tie up the pudding. Have the water boiling into which it goes, and must be added from time to time, this must be added from a boiling kettle also as it is of the utmost importance not to reduce the temperature of the

> When the cloth is finally removed cut a round piece in the top of the crust to prevent the pudding bursting. and send it to the table either with a napkin pinned around or in a second more ornamental dish.

> Readers and admirers of Mrs. Brown will remember that if there was one dish more than another that "Brown" was "partial to" it was a "weal and 'am pie." Nor is Brown alone in this. His predilection for the said pastry dainty is shared by many Englishmen of hearty appetites.

> Here is the rule for making it: A pound and a half of filet of yeal cut into squares, a quarter-pound of lean ham also cut into small pieces, with a tablespoon or thereabout of butter. Cover with water in a deep pie dish and stew well. When it is tender add two hard-boiled eggs cut into slices, a small quantity of minced parsley and a suspicion of thyme. Cover the dish with thin pastry and bake.

English potato soup is both economlong, narrow pleces of toast with lemical and savory. For it they boll marrow bones and strain off the stock. To this is added a plate of cut-up veg-Of course it is easy to divide such etables, consisting of the following a recipe as the above by four. If mixture: Three onions cut fine, some brisket bacon is used the novelty will potatoes sliced thin and one large carrot grated. Add seasoning as for any soup and simmer an hour or more. oyster patties, of course it is daintier. Strain and serve. Some add a stalk of celery and a bit of cooked lean ham and seasoned with the oyster liquor to the original stock pot to give addi-

For a breakfast dish a l'Anglaise try breaded sausages. Wipe the saucissons very dry, dip in beaten egg and bread crumbs, put them in the frying basket and plunge into smoking hot fat. They require about ten minutes' cooking, the heat being reduced after the initial plunge. Serve with a garnish of little squares of toast and

fresh sprays of watercress. Veal cake is a good dish for an automobile excursion or a picnic. For this there are needed some slices of cold roast yeal, some cold ham, two hard-bolled eggs, two tablespoonfuls of minced parsley, a little pepper, some good gravy or stock. Trim the veal carefully and cut the eggs into siices. Procure a pretty mold. Arrange the veal, ham, pasley and eggs in layers with a little seasoning between each layer. When the mold is full, fill up the shape with strong stock or gravy. Bake for half an hour,

#### Grandma's Doughnuts.

One cupful of sugar, one cupful of warm mashed potatoes, three cuptule of flour, one-half cupful of milk, one egg, one teaspoonful of butter, onefourth tespoonful of salt, three teaspoonful of nutmeg; roll rather thin,

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